

## DOMAINE ROCHE

## CÔTES-DU-RHÔNE



In 1929, Victorin Roche, decided to create the wine cooperative of Cairanne with a group of winemakers. In 1963, Marcel Roche gradually increased the vineyard surface area by investing in 30 extra hectares and he focused on the plots of the Cairanne AOC.

In 2009, Romain Roche took over the operation and created Domaine Roche. Both modern by its age and traditional due to its heritage, Domaine Roche respects the family values based on love for the vineyard and passion for the wine. Working on the land has always been done in the respect of the environment, in order to produce quality wines and to ensure that these actions continue in the long-term. 2022 is the first vintage in organic certified.



60% Grenache  
25% Syrah  
15% Carignan



57.2°F  
14°C



0-4 years



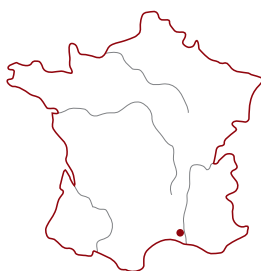
50 years old



Organic  
Certified



40 hl/ha  
27 500 btl



## TERROIR

**VINEYARD :** 25 ha vines

**LOCATION :** Located on the Cairanne commune, between the «Garrigues» plateau and the «Montagne» region

**SOIL :** For Grenache & Carignan: red clay pebbles  
For Syrah: white clay limestone hillsides

## WINEMAKING

**HARVEST :** Manual harvest.

**VINIFICATION :** Harvest is completely destemmed. Each plot is vinified separately.

Grenache: thermoregulated concrete tanks

Syrah & Carignan: thermoregulated stainless steel tanks

**MATURATION :** 6 to 8 months in concrete tanks for the Grenache grape, and in stainless steel tanks for Syrah and Carignan grapes.

## TASTING NOTES



Deep purple



Peppery herbs, ripe fruit & leather



Ripe black & blue fruits, leather & dried flower aromas, medium to full-bodied

## FOOD PAIRING

Beef carpaccio

Moussaka

Baked camembert